



SNACKS & STARTERS

RAW BAR

OYSTERS

served with
pickleback mignonette
& bloody mary sauce
(minimum half doz.)

VIRGINIA WILD

Virginia
3

BEAU SOLEIL

Canada
4

selections may vary
on availability

CHILLED SHRIMP

served with celery
& bloody mary sauce

1/2 DOZEN
15

DOZEN
25

TUNA CRUDO

crispy shallots, orange-miso
paste, candied turmeric,
jalapeño vinaigrette, arugula
15

MARINATED OLIVES
white vermouth, orange peel, bay laurel
6

WHIPPED RICOTTA TOAST
garlic honey, black pepper
7

TARTE FLAMBÉE
creme fraiche, bacon, onions,
emmental cheese, date syrup
14

CRISPY SMASHED
FINGERLING POTATOES
black truffle butter, parmesan, parsley and chive
12

CHARRED WINGS
Memphis dry rub, sweet vinegar,
bleu cheese ranch, carrot-chili emulsion
10

FALL SALAD
roasted butternut squash, bacon, red onion, baby lettuces,
parmesan, black pepper croutons, cider vinaigrette
12

PEAR AND GORGONZOLA SALAD
toasted pecans, baby lettuces, pear and balsamic vinaigrette
12

CHESTNUT TORTELLINI
mushroom broth, swiss chard, parmesan
15

CITY HAM WRAPPED
ASPARAGUS TEMPURA
parmesan, lemon aioli
9

GRILLED OCTOPUS
charred eggplant purée, golden raisins, pine nuts, saffron
vinaigrette, arugula
17

CRISPY BRUSSEL SPROUTS
chili-lime sauce, pickled carrots
8

HOUSE-MADE CHARCUTERIE
house pickles and provisions, house-made crackers
17

CHILLED GOLDEN BEETS
sweet potatoes, sunflower seed and walnut granola,
goat cheese purée, cranberry vinaigrette
12

LOCAL CHEESEBOARD
house condiments and preserves,
house-made crackers
17

ENTRÉES

SHRIMP & GRITS
tomato & red miso gravy, kale, white cheddar, scallion
28

8OZ GRASS FED
ANGUS BURGER
maple-bourbon bacon jam, cheddar, pickles,
crispy onion, garlic aioli, fries
15

GRILLED 12OZ RIBEYE
twice baked potato, horseradish, mushroom ragout,
swiss chard, cognac bearnaise
36

CHICKEN & DUMPLINGS
baby carrots, peas, chicken velouté,
coddled egg
28

SEARED JUMBO SCALLOPS
crispy prosciutto, butternut squash purée,
farro, sherry-roasted cipollini onions
31

PAN-ROASTED GROUPER
parsnip purée, brussel sprouts,
crab and apple dressing, roasted fish gravy
35

5 COURSE CHEF'S TASTING MENU

A PROGRESSIVE TASTING MENU
FEATURING LOCAL & SEASONAL INGREDIENTS
to be enjoyed by the whole table
70 PER PERSON

EXECUTIVE CHEF GREG GARRISON CHEF DE CUISINE ANTHONY SMITH

125 MARTIN LUTHER KING BOULEVARD, SAVANNAH, GA

*Consuming raw or uncooked
meats, poultry, seafood,
shellfish or eggs may increase
your risk of foodborne illness.